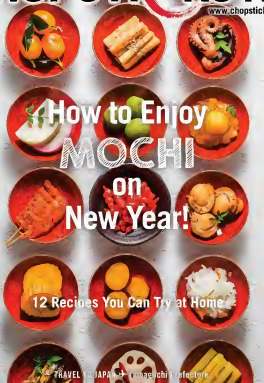


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How to Enjoy MOCHI on New Year!

12 Recipes You Can Try at Home

TRAVEL TO JAPAN + Omagachi Refectory

I want to eat your pancreas



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HAPPY NEW YEAR!

Let's start 2019 with more Japanese and Asian food!
Chopsticks NY's New Year edition features home-cooking ideas
and recipes that you can try at home.

How to Enjoy MOCHI on New Year!



If you know mochi only through mochi ice cream and daifuku, it's time to step up and go a little further and deeper into the Japanese mochi culture. New Year is the time Japanese people heavily enjoy mochi, and here we introduce various ways to savor mochi from traditional to creative styles.

12 Recipes You Can Try at Home

Want to bring new flavors to your table? Store-bought Japanese seasonings and ingredients will help you expand your cooking repertoire tremendously.

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CHOPSTICKS NY
January 2019, #148

published by Third Inc.
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Printed by the No. 1
Japanese Print Shop in New
York, NY Japan



How to Enjoy MOCHI during the New Year's Holiday!

Mochi is available all year round, but New Year is the time Japanese people enjoy mochi most. Customarily in Japan, each household makes mochi at home at the end of the year, shapes it into *kagami-mochi* pieces and creates an altar with them inside the house in Japan. Today, buying mochi is more common instead of making it at home, but the custom of making an altar with mochi is still rigidly observed. Here we introduce the New Year's mochi culture and traditional ways to savor it.

Why mochi on New Year?

Kagami-mochi is a two-layered round mochi made for offering to Shinto deities. Its round shape symbolizes a well-rounded/peaceful/happy year, and the layering of two mochi expresses the desire for the year to bring abundant happiness.



The *kagami-mochi* is for welcoming deities in the New Year. Since it is believed that there are Shinto deities that dwell throughout the home, people put one piece of *kagami-mochi* in an altar in each room, as well as in the *kamidana* (miniature home shrine). The mochi should be placed in the altar on Dec. 28.

Round or Rectangular Mochi?

Mochi can be both round or rectangular. They taste almost the same, but when grilled the rectangular one browns nicely and gets crispy easily because of the flat surface and corner edges.

As each part of the country has its own food culture, there are regional differences in mochi stylistic choices. Western and southern regions tend to eat round mochi, while eastern and northern ones prefer the rectangular shape.



How to Prepare Store-Bought Mochi

Some Japanese still pound mochi in the traditional way with a wooden mallet and mortar, or the modern way by using an electric mochi-pounding machine. But store-bought mochi is favored in today's busy society. Pounding mochi at home in the U.S. is not at all practical, so why not try store-bought mochi? Packaged for single-use, it can be easily prepared by heating it up in the following ways.

A. Toast in a toaster oven for about 4-5 minutes, depending on the size of mochi.

B. Put mochi into water and bring to a boil. Once boiling, reduce the heat and cook for 2 minutes. This method yields neither a nice brown mark nor crispiness, but a freshly-pounded texture.

C. You can also microwave it. Add water in a microwave-safe bowl and place mochi into it. Microwave for about 1-2 minutes depending on your microwave's wattage.



Mochi expands in a few minutes so keep your eyes on it to not let it explode.

Grilling Mochi on the Stove

Back in the olden days every household had a *shichiri* (portable clay stove), and mochi would usually be grilled on top of it. You can try to simulate this by placing a grilling mesh on your gas stove, but the effect is not exactly the same.



New Year Soup: Zoni

Osechi ryori is Japan's New Year dashi, an assortment of small dishes with wishful meanings. But there are a couple of other dishes that are mainly enjoyed on New Year. Zoni or O-zoni (a soup dish with mochi and your choice of various ingredients) is one of them. The style of zoni also has regional differences, but it basically consists of dashi base soup, mochi, protein, and other plant-based ingredients. Predominantly, the soup is clear, but there are some regions that use cloudy soup with miso. As mentioned on the previous page, mochi can be round or rectangular, and doesn't matter whether it's grilled or not before putting it into the soup.

You are free to choose your favorite protein ingredients, but common items are chicken, shrimp, kamaboko fishcakes, and tofu. As for other ingredients, people use carrots, spinach, and komatsuna green for color accent, and yuzu rind and nishimeba herb for suikuchi (aromatic accent). People often use left-over ingredients from the osechi ryori as well.



Photo by
Shinjiro
Miyazaki
© 2010



Cloudy soup
seasoned with
white miso
is enjoyed in
the Western
regions.

Photo by Shinjiro Miyazaki © 2010

Build Your Own Zoni

In Japan, each family has its own recipe of zoni. You can build your own style of zoni by using your favorite ingredients.

Styles of Mochi

Rectangular, grilled
Rectangular, not grilled
Round, grilled
Round, not grilled

Soup

(Traditional)

Dashi broth
(bonito, wakame,
kombu, kelp, shiitake
mushrooms, etc.)
*You can season (the
dashi) with salt, soy
sauce, or miso.

(Unconventional)

Chicken broth
Beef broth
Vegetable broth

Protein

(Traditional)

Chicken
Chicken meatball
Shrimp
Salmon
Tofu

(Unconventional)

Beef
Pork
Beacon
Ham
Spam
Sausage

Vegetables

(Traditional)

Carrots
Sansho (Japanese
yuzu)
Lotus root
Shiitake mushrooms

(Unconventional)

Burdock root
Spinach
Komatsuna green
Daikon radish
Asparagus
Broccoli
Kale
Beets
Tomatoes

Saikuchi (aromatic accent)

(Traditional)

Yuzu
Mitsuba
Sansho

(Unconventional)

Lemon
Orange
Citrus
Basil
Shiso



Original
zoni using
ingredients
of miso,
asparagus, kale,
and tomatoes.

Easy-to-Make Mochi Dishes

As long as you have mochi at home, you can enjoy many dishes from savory to sweet, authentic Japanese to fusion. Introduced here are traditional mochi dishes.

Zenzai/O-shiruko



Zenzai and o-shiruko are sweet, azuki red bean soup with mochi. Zenzai is with bean chunks while o-shiruko is smooth with no bean chunks. Whichever you prefer, all you need are simple ingredients of azuki red bean, sugar, and mochi. However cooking azuki red bean into a sweet soup takes time, although the steps are not complicated. So, we suggest you use canned red bean paste. Then you can just dilute it to a soup and add mochi.



If you use toasted mochi for this dish, you can enjoy a crisp texture and enjoy a warm soup with sweet bean soup. If you enjoy smoothness, choose non-toasted.

Canned azuki red bean paste comes in different can sizes depending on brands, so you should adjust the dilution to your taste.



Warning: You can make azuki paste thick and serve as a mochi, and you'll have Andagi mochi.

Isobe Mochi



This savory mochi dish is surprisingly simple to make and super tasty. Toast mochi, dunk it into a soy sauce bath, and wrap it with nori seaweed. Nori brings a briny flavor, giving it its name, "Isobe", meaning "shore side". For this dish, you should definitely toast the mochi, otherwise, you cannot enjoy its crispy rice cracker-like texture and aroma.



Chopsticks are used to lift the mochi, so keep one in the bag until the very last service. Once you wrap mochi with nori, dip it right away. Otherwise, the nori will absorb moisture from the mochi and lose its crisp texture.



You can also reduce the amount of nori if you like. Shred the nori and just garnish it atop mochi dressed with my sauce.

Abekawa Mochi



Original Abekawa mochi is dusted with kumako and topped with white sugar. Today more commonly kumako and sugar are mixed first and then dusted onto mochi. Ratio of kumako to sugar is 2 to 1 but you can always tweak it to your liking.

This mochi, dusted with kumako (joy powder) and sugar, is another popular dish, Abekawa Mochi. It is said that the legendary warlord and the founder of Tokugawa Shogunate, Iyeyasu Tokugawa, fell in love with this dish when he ate it at Abekawa in Shizuoka Prefecture and he named it Abekawa Mochi.

It is recommended to use boiled mochi to enjoy its smooth texture. If you use treated mochi, you should dunk it into hot water for 30 seconds so that the mochi has some moisture to capture the kumako sugar mixture well.

Traditional Sauces Served with Mochi



Mitanashi

Everyone loves sweet and savory tastes! Mitranashi sauce can be Japan's traditional peanut butter. Simply made with soy sauce, sugar, water and starch for thickening, it has an addictive umami.



Goma-dare

This pitch-dark sauce is made with black sesame, sugar, mirin, water, and a touch of soy sauce. Grind black sesame, mix it with other ingredients and bring it to a boil. Thicken it to your favorite texture.

Both sauces are great to top over vanilla ice cream!

"Kagami Biraki" and How to Enjoy Hardened Mochi

January 10th is "Kagami Biraki", the day to take down kagami-mochi. By the time mochi has been in the altar for about two weeks, it becomes quite hard. You can still enjoy it by boiling or cooking it in the microwave as explained on page 2. But there is another fun way to revive hardened mochi. Cut the mochi into small bits (about half-inch cubes) and dry completely. Then deep-fry it until golden brown. Sprinkle salt on and eat it like a cracker.

*Do not dry the mochi completely otherwise it will pop while deep-frying. Be careful not to burn yourself.



Creamy Lemongrass and Ginger Soup



(Ingredients)

(Serves 4)

- Q 1 package House Foods Premium or Organic Tofu
- Firm, drained and pured
- Q 1 quart chicken broth
- Q 1 small bag fresh baby asparagus, rinsed
- Q 1/2 cup celery, chopped
- Q 1/2 cup onion, chopped
- Q 2 cloves garlic, minced
- Q 1/2 red bell pepper, chopped
- Q 1/2 yellow bell pepper, chopped
- Q 2 tbsp lemongrass, grated
- Q 2 tbsp ginger root, grated
- Q 1/4 cup lime juice
- Q 1/2 cup oyster sauce
- Q Handful of cilantro, chopped
- Q Salt and pepper to taste

(Directions)

1. In blender, blend together tofu, broth and spices
2. In large sauce pan add broth mix, oyster sauce, garlic, peppers, lemongrass, ginger, lime juice and oyster sauce
3. Simmer until all ingredients are soft (approximately 30 minutes), but be careful NOT to boil your mixture
4. Add cilantro and season with salt and pepper
5. Simmer for an additional 20-30 minutes
6. Garnish with sliced onion, some with rice

POINT

To make this soup vegetarian-friendly, use vegetable broth and vegetable oyster sauce.

Organic Tofu Extra Firm

From Soft to Super Firm and everything in between, all of House Foods tofu meets from 100% U.S. Grade A Non-GMO soybeans. Having less production facilities on both East and West Coasts enables House Foods to provide the highest quality on the market.

www.house-foods.com



Gomoku Gohan (Japanese Pilaf)



(Ingredients)

(Serves 4)

- Q 3 cups rice, washed and drained
- Q 1/2 piece chicken thigh
- Q 1/4 piece bamboo shoot Q 1/4 carrot
- Q 2 shiitake mushrooms
- Q 1 piece shiso (or green fried tofu)
- Q 8 tbsp Kikkoman Soy Sauce Q Water to dilute

(Directions)

1. Cut chicken into bite size pieces
2. Slice bamboo shoot and shiitake mushrooms. Shred carrot and cut shiso into half and then shred
3. Put rice and Kikkoman Soy Sauce in a rice cooker, and fill with water until it reaches up to 2 cups on the inner scale of the pot. If you use a regular pot or pan, first mix Kikkoman Soy Sauce and water increased 1.2 times the volume of the rice. Put rice in the pot or pan and then add Soy Sauce/water mixture
4. Add toppings from Step 2 to the rice cooker (pot or pan), mix and turn on the heat.

"If you use a rice cooker, you just wait until it's done. If you use a pot or pan, first cook at high heat until it's brought to a boil (about 5 min.), reduce heat and simmer for about 15 min., and turn off the heat and let it rest for about 5-10 min."

5. Once the rice is cooked, mix well and serve

POINT

You can replace chicken with pork (chuck roast). Shiso gives an earthy and lively taste to the pilaf. Use vegetable cutting technique (making thin slices) by cutting paleo (the chopping is better) to maximize the texture and flavor of shiso.

Kikkoman Soy Sauce

Kikkoman Soy Sauce is a traditional Japanese liquid made from 100% non-GMO soybeans. It's perfect for dipping, marinades, and dressings. Made from Kikkoman soybeans (dried with heat) and brewed in Kikkoman's traditional wooden barrels, it's a true Japanese soy sauce.

www.kikkoman.com



Gyoza Nabe with Winter Greens



(Ingredients)

(Serves 4)

- Q 1/2 cup chicken stock Q 1/4 cup oil
- Q 2 bag soy sauce
- Q 1000 Dry Low Price Gyoza Dumplings
- Q 2 bunches of napa cabbage (50g a 2)
- Q 1/4 head of napa cabbage Q 1 bunch scallions
- Q 1/4 head of cabbage
- Q A few carrot slices cut into flower shapes (optional)

For Dipping sauce

- Q 1 cup ponzu
- Q 1/4 cup finely-chopped scallions
- Q 2 bag finely-grated ginger

(Directions)

1. Cut napa cabbage and cabbage into bite size pieces and set them aside
2. Soak the napa cabbage noodles in cold water for 10 minutes, drain and cut them into 1.5 lengths. Set aside
3. Cut scallions diagonally into bite size pieces
4. Bring chicken stock to a boil and add salt and soy sauce
5. Add napa cabbage, cabbage, Dry Low Price Gyoza dumplings, napa cabbage noodles and scallions (and flower carrots for decoration)
6. While all the ingredients are cooking, prepare individual dipping sauce. In a small individual bowl, add ponzu, some chopped scallions and grated ginger
7. When all the ingredients are cooked, each party should follow their choice of ingredients, dip them into the prepared dipping sauce, eat and repeat!

POINT

You can replace winter greens with your favorite vegetables such as broccoli, shiitake, asparagus, and carrots.

Dry Low Price Gyoza Gyoza

Dry Low Price Gyoza is a unique Gyoza series that is not only delicious but also healthy. It's made from 100% non-GMO soybeans and is a true Japanese Gyoza. It's a true Japanese Gyoza series that is not only delicious but also healthy. It's made from 100% non-GMO soybeans and is a true Japanese Gyoza.

www.drylowprice.com



Millefeuille Hot Pot



Ingredients

(Serves 2)

- 12 to 14 thinly sliced pork
- 1/2 head (2 lb) napa cabbage
- 2 tbsp HONDA SHIRATAKI

For broth:

- 6 cups water
- 2 tbsp soy sauce
- 1/2 tsp salt

- 1 stalk green onion, finely chopped for garnish
- 1-inch piece ginger, julienned for garnish

Directions

1. On a flat surface, layer napa cabbage leaf and pork per layer 4 layers. Repeat the step. Cut layered ingredients into 2-inch width.
2. In a pot, place napa cabbage and pork layers, stirring around the edge of the pot with cut side up.
3. Sprinkle HONDA SHIRATAKI over the ingredients and add water, soy sauce, and salt. Cover the pot and bring it to a boil.
4. Reduce heat to medium and simmer for 10 minutes or until fully cooked.
5. Garnish with green onion and ginger.

POINT

After cooking all the ingredients, you can enjoy the leftover soup. Add HONDA SHIRATAKI and napa cabbage to the soup, and cook for a couple of minutes. Serve in a bowl and top with chopped scallions. It's a perfect dish for completing your meal.

*Cooking time varies depending on the thickness of the napa cabbage.

HONDA SHIRATAKI

HONDA SHIRATAKI is the highest-quality shirataki in Japan, made from North America, Inc. It's made with "real beef", a mixture of the highest-quality beef tenderloin and other fine ingredients. HONDA SHIRATAKI has a mild yet mouthy flavor that blends well with a variety of ingredients. From meat to vegetable, you can use the packaged dish for your dinner every day. Add a small amount of HONDA SHIRATAKI and see how it enhances the variety of your dish.

www.AJ.com/products



Shirataki Noodle Veggie Stir-Fry



Ingredients

(Serves 2-3)

- 3 packages HONDA Foods Traditional Shirataki Noodles
- 1 large onion
- 4 cups mixed vegetables of choice (zucchini, 2 large carrots, and 1/2 head cabbage are used in the recipe)

For sauce:

- 2 tbsp soy sauce/tamari
- 1 tbsp maple syrup
- 1 tbsp sesame oil
- 1 tbsp rice vinegar
- 2 cloves minced garlic
- 1 each ginger root, minced
- 1 tsp red chili flakes

Directions

1. Chop vegetables and fry with oil/water in a large pot.
2. Meanwhile, whisk together the sauce ingredients in a bowl.
3. Prepare noodles according to package instructions. Set aside.
4. When the veggies are tender, add the sauce and noodles to the frying pan. Toss well until evenly incorporated.
5. Remove the noodles from heat and top with desired garnish.

*This recipe was created by Larry Wu from Vegetarian.com.

POINT

Adding crispy tofu makes for a nice burst of protein.

HONDA Foods Traditional Shirataki

A traditional Japanese noodle made from konjac (a vegetable), it's so easy to eat, contains no calories, making it the perfect noodle substitute.

www.hondafoods.com



Shrimp Hors-d'oeuvre Salad



Ingredients

(Serves 2)

- 4 shrimp, shelled and boiled
- 1 egg
- 4 grape tomatoes
- 1/2 bag baby greens
- Milder Greeny Sesame Dressing to season

Directions

1. Shell and devein shrimp and boil them. Set aside. (If you can, use some bought boiled shrimp.)
2. Make a hard-boiled egg. (Shell it and cut it into 4 pieces.)
3. Cut each grape tomato into 4 pieces.
4. In a plate, arrange baby greens and tomato pieces.
5. Top it with shrimp and egg.
6. Finish it by pouring Milder Greeny Sesame Dressing over it.

POINT

If you replace shrimp with prawns, it's not necessary to precook it in a hot oil. Toss, and even pork shreds shreds are also great. Colorful and flavorful, it is ideal for a party appetizer. Enjoy different kinds of salads by combining seasonal ingredients.

Milder Greeny Sesame Dressing

Milder Greeny Sesame Dressing is a creamy emulsified type dressing made with an abundance of sesame seeds. It cannot only be used for salad but also enjoyed as sauce for sausage, fried chicken, or spread for sandwiches and burgers.

www.hondafoods.com/japanese/products.aspx



Spicy Ponzu Nabe with Sriracha Gyoza Dumplings



Ingredients

(Serves 4)

- Q 5 cups water
- Q 1/2 cup ponzu
- Q 1/2 tsp salt
- Q 1/4 cup sake
- Q 18-20 Day-Lee Pake Boneless Chicken Gyozas
- Q 1 bunch cilantro
- Q 1 bunch scallions
- Q 1 jalapeño pepper, sliced
- Q 2 lines

Directions

1. Cut scallions diagonally into bite-size pieces.
2. Roughly chop cilantro.
3. Cut onion into wedges.
4. Add water, ponzu, salt and sake to a pot.
5. Add dumplings, scallions, jalapeño pepper slices (adjust to your spice level) and cilantro.
6. When the dumplings are cooked, serve in individual bowls. Add onion, cilantro and spoon some soup right before eating.

POINT You can add more spicy greens such as spinach, arugula, Swiss chard and arbutus as well as other vegetables.

Day-Lee Pake Sriracha Chicken Gyozas (Ponzu)

Japanese style pan-fried chicken gyozas and more filling than Chinese style. Day-Lee Pake Sriracha Chicken Gyozas are frozen ready-to-cook Japanese style pan-fried with a spicy blend of dark meat chicken, cabbage, onions, spices, and sriracha sauce. It's fully cooked before freezing, all being a variety of available freezing methods such as pan fry, deep fry, steam microwave or just adding in soup. With a higher percentage of protein in the filling and no MSG added, the Day-Lee Pake Sriracha Chicken Gyozas is a healthier option for kids and family.



www.dayleefoods.com

Spicy Sesame Ramen (Tan Tan Men)



Ingredients

(Serves 1)

- Q 1 noodle packet from San Noodle Shoyu Ramen Kit
- Q 1 soup base packet from San Noodle Shoyu Ramen Kit
- Q 2 tbsp ground sesame
- Q 1 tsp sesame oil
- Q 2 tsp scallion oil
- Q 2 tsp vinegar
- Q 2 tsp chili oil
- Q Your favorite toppings

Directions

1. Mix together ground sesame, sesame oil, and scallion oil in a bowl.
2. Add one package of the San Noodle Shoyu Ramen Fresh Ramen soup base to the bowl.
3. Add vinegar and chili oil (to your preference).
4. Boil plenty of water (at least 8 cups) in a large pot, add 1 package of Shoyu Ramen Noodles and cook for 3 to 5 and a half minutes (to your preference).
5. In the bowl prepared earlier, pour 1 and a half cups (300ml) of hot water and stir.
6. Strain the cooked noodles well and place into the bowl of soup.
7. Add toppings of your choice such as chicken, baked vegetables and scallions.

POINT Adjust seasonings such as the amount of vinegar and chili oil according to your preference. Lightly toast sesame in a pan and the flavor will be enhanced.

San Noodle Shoyu Ramen Kit

San Noodle Ramen Kits make it easy for home cooks to create high-quality ramen at home. Each ramen kit comes with two fresh ramen noodle servings and two soup bases. Simply prepare according to directions and add your favorite toppings and toppings, and enjoy!

www.sannoodle.com



Stir-Fried Shrimp with Broccoli



Ingredients

(Serves 4-6)

- Q 12-16 shrimp
- Q 1 stick broccoli
- Q 1 scallion, minced
- Q 0.5 cup ginger, minced
- Q 1/4 cup hot water
- Q A dash of salt
- Q A dash of sake
- Q 5 tbsp vegetable oil
- Q Salt and pepper to taste

(Mix A)

- Q 1 tsp sake
- Q 1 tsp kani-kani (optional)

(Mix B)

- Q 2 tbsp Kikkoman Soybean Sauce Red (sauce)
- Q 2 tbsp water
- Q 1/2 tsp sugar
- Q 1 tsp sesame oil
- Q 1 kani-kani (optional)

Directions

1. Shell and devein shrimp, and cook with rice.
2. Heat 2 tablespoons of oil in a frying pan and stir-fry broccoli with a dash of salt and hot water. Once it's done, set aside.
3. Heat 3 tablespoons of oil, stir-fry ginger and scallions until they release an aroma.
4. Add shrimp, sprinkle sake over it and stir-fry until shrimp turns red.
5. Add broccoli and pour Mix B over it. Season with salt and pepper as you like.

POINT Stir-fry shrimp, ginger, and scallions, then fry them at high heat quickly.

Kikkoman Soybean Sauce

One of the great-tasting blends of Asian flavor, soybean sauce is ideal for Chinese, Thai and Vietnamese dishes, as well as all kinds of cooking. Kikkoman Soybean Sauce is made from the natural liquid extracted from fresh soybeans. Its savory flavor is balanced with a touch of sweetness, and it is designed to add body and an attractive sheen. There are no carbs or fatty acids. This soybean sauce is a great soybean sauce.

www.kikkoman.com



Tempura



Ingredients

(Serves 4)

- 1/2 lb shrimp with shells
- 4 Assorted vegetables
- 2 eggplants
- 8 shishito peppers
- 1 lotus root
- Vegetable oil to fry

For tempura batter:

- 1 cup Kikkoman Tempura Batter Mix
- 3/4 cup cold water

For dipping sauce:

- 1/2 cup Kikkoman Ponzu or 1 cup water

Directions:

1. Clean and shell shrimp, leaving tails. Make 2 or 3 slices on the belly side to remove water from inside the shrimp tails.
2. Cut fish from belly side and open it.
3. Make eggplants lengthwise and make 1/5 inch thick cuts leaving the stem.
4. Cut shishito peppers 1/5 inch thick.
5. Mix Kikkoman Tempura Batter Mix and cold water to make the batter.
6. Mix Kikkoman Ponzu and water, bring it to a boil and remove from heat.
7. Coat ingredients with batter and fry in high heat oil.
8. Serve tempura with warm dipping sauce on the side.

POINT

Delicious Kikkoman Ponzu Tempura is made at 1 to 2 hours for a flavorful dipping sauce. You can serve it with grated daikon radish or mustard seeds (ground daikon radish with vinegar) if you like.

Kikkoman Tempura Batter Mix

Kikkoman Tempura Batter Mix is the secret to better batter. Not just for tempura, but for all your frying adventures. It's a mix of all the best ingredients to create a light, crispy batter that gives your fried vegetables and seafood a delicious, crispy coating.



www.kikkoman.com

Tomato and Onion Salad



Ingredients

(Serves 4)

- 1 onion
- 4 tomatoes
- Pinkish leaves to garnish
- Kikkoman Ponzu or Kikkoman Low Ponzu to serve

Directions:

1. Slice onion and add in water to remove bitterness.
2. Make a shallow crosscut on the bottom of tomatoes and blanch them.
3. Peel the skin off of the tomatoes and make a deep crosscut on top.
4. Mix in pinkish leaves.
5. Serve each tomato on a plate, top with onion and sprinkle on garnish.
6. Pour as much Kikkoman Ponzu as you like.

POINT

You can use tomatoes and onion salad to make a variety of dishes. For example, you can use it as a dipping sauce for tempura. The ponzu has no oil content, so it's a healthy substitute for dressing. If you want to use it as a dipping sauce, you can use it as a dipping sauce for tempura. The ponzu has no oil content, so it's a healthy substitute for dressing. If you want to use it as a dipping sauce, you can use it as a dipping sauce for tempura.

Kikkoman Ponzu (Light)

This is a delicious dipping sauce and dressing for all your favorite dishes. It's a mix of all the best ingredients to create a light, crispy batter that gives your fried vegetables and seafood a delicious, crispy coating.

www.kikkoman.com



Yaki Gyoza



Ingredients

(Serves 2)

- 12 pieces AJIOMOTO® Gyoza

For dipping sauce:

- 2 tbsp soy sauce
- 1 tbsp vinegar
- A few drops of red spicy sesame oil (if desired)

Directions:

1. Preheat non-stick frying pan until warm.
2. Carefully place frozen pieces of AJIOMOTO® Gyoza in heated pan. Let side down.
3. Slowly pour 2 ounces of water into the pan and cover. Let sit for 10 minutes.
4. Heat in medium for about 10 minutes.
5. Remove cover and continue to heat until all the water has evaporated and the bottom side is golden brown. Turn over and shake the pan or moving the gyoza.
6. Turn off heat and serve.

Directions for Dipping Sauce:

Add the 2 tablespoons of soy sauce, 1 tablespoon of vinegar and drops of red spicy sesame oil to a small bowl and mix.

POINT

Low-sodium gyoza is a healthy and tasty choice for a dipping sauce. This allows them to be eaten with a variety of dipping sauces.

AJIO-MOTO® Gyoza Dipping Sauce

AJIO-MOTO® Gyoza Dipping Sauce is a delicious dipping sauce for all your favorite dishes. It's a mix of all the best ingredients to create a light, crispy batter that gives your fried vegetables and seafood a delicious, crispy coating.

www.kikkoman.com



Kikkoman Seasonings Kick Up Gluten-Free American Comfort Foods

Kikkoman's cooking products are known for making Japanese and Asian foods, but it is also helpful in enhancing umami and adding accent to other cuisines. Here we introduce ideas on how to kick up your favorite American comfort foods with Kikkoman seasonings. And all of them are gluten free!

MAC & CHEESE



Ingredients (Serves 2)

- Q 2 tbsp Kikkoman Sweet Soy Sauce
- Q 2 tsp Kikkoman Gluten Free Soy Sauce
- Q 4 1/2 oz gluten-free macaroni
- Q 2 tsp gluten-free flour
- Q 1/4 small onion, sliced
- Q 4 mushrooms
- Q 2 shredded cheddar cheese

Q12 to shredded cheddar cheese

- Q12 2 tsp white hot sauce
- Q12 5 oz milk
- Q12 5 oz your choice of soup stock
- Q12 1/4 packet of yellowed Italian parsley (Can be substituted with dried Italian parsley)
- 1 tsp paprika powder

Directions

1. Soak macaroni and stir fry with 1/2 tablespoon of butter on medium heat. Add Kikkoman Sweet Soy Sauce and stir fry another 1 minute to so. Remove and cut into 1/2.
2. Cook gluten-free macaroni according to the directions on the package, and drain well. Set aside.
3. In the pan you cooked macaroni, stir fry sliced onion with 1/2 tablespoon of butter on medium heat.
4. While stirring, add sliced, gluten-free flour, and soup stock, tomato white sauce.
5. Pour the white sauce over the cooked macaroni in a pot and mix well.
6. Put the pot of macaroni and white sauce over low heat, add mushrooms and mix well.
7. Transfer the mixed macaroni and cheese into a baking dish, and sprinkle cheddar cheese and bread macaroni on top. Then top with Kikkoman Gluten Free Panko and paprika powder.
8. Bake for 30 minutes until golden brown.
9. Sprinkle Italian parsley on top and it is done.



SOY FLAVORED PULLED PORK



Ingredients (Serves 2)

- Q 1 1/2 pork loin
- Q 2 cups vegetable soup stock

For Marinade

- Q 2 tbsp Kikkoman Teriyaki Soy Sauce
- Q 1 tbsp sugar
- Q 1/2 tsp black pepper
- Q 2 garlic cloves

Directions

1. Mix soy sauce, sugar, chili pepper and ground garlic to make the marinade.
2. Cut pork into 8 equal portions, and marinate in the refrigerator for one hour.
3. Soak the marinated pork until surface temperature.
4. Place the marinated pork into a pressure cooker, pour vegetable soup stock in and cook for at least 15 to 20 minutes until the soup is done.
5. Release the pressure and allow the pork to rest for about 30 minutes.
6. In medium heat, remove pork until it softens. If necessary, add water.
7. Remove and the moisture, remove.
8. Shred the pork apart.
9. Serve with your choice of vegetables and mustard.





Ingredients (Serves 2)

- 16-17 chicken wings and 4 breasts*
- 3 tbsp Kikkoman Hoisin Sauce
- 1/2 tsp chili pepper
- 3 tbsp Kikkoman Teriyaki Sauce
- 2 tbsp Kikkoman Sweet Chili Sauce
- *You can use only wings if desired to save time

Directions

1. Mix Kikkoman Hoisin Sauce and chili pepper to make marinade.
2. Marinate half of the chicken wings and breasts in the marinade for 30 minutes.
3. Marinate another half of the wings and breasts in Kikkoman Teriyaki Sauce for 30 minutes.
4. Use a baking pan with aluminum foil, place marinated wings and breasts and glaze them with the Hoisin based marinating sauce and Teriyaki Sauce, respectively.
5. Bake for 20 minutes in 325°F preheated oven.
6. Flip wings and breasts, glaze again and bake 10 more minutes.
7. Flip again, and glaze Hoisin Basted chicken with the marinade and Teriyaki Basted chicken with Kikkoman Sweet Chili Sauce.
8. Cook until golden brown.
9. Serve with your choice of vegetables.



BAKED CHICKEN WINGS (HOISIN AND TERIYAKI FLAVORS)

ENJOY A VARIETY OF *Gluten-Free* sauces



GLUTEN-FREE SWEET SOY SAUCE FOR RICE
It adds a unique savory-sweet flavor to rice and to all sorts of dishes. It is made with traditionally brewed soy sauce and sweet ingredients to create the special savory-sweet flavor.



RICE VINEGAR
The higher vinegar content of white rice vinegar makes it the best choice for marinades and dressings, and for pickling vegetables.



GLUTEN-FREE PANKO
Instead of wheat, it uses rice flour and cornstarch made to give it a satisfying crunch. Since it is unseasoned, it will combine perfectly with all types of seasonings.



50% LESS SODIUM GLUTEN-FREE TERIYAKI MARINADE & SAUCE
The sweet-savory flavor of teriyaki and its rich marinating glaze have been traditionally prepared with wheat. Now a new rice-based teriyaki sauce is available. It contains 50% less sodium than regular sauce.



GLUTEN-FREE TAMARI SOY SAUCE
It is traditionally brewed from the single soy variety—soybeans, salt and sugar in tamari. Properly brewed and a certified gluten-free by the Gluten Intolerance Group (GIG).



GLUTEN-FREE OYSTER SAUCE GREEN LABEL
This sauce is made from the natural liquid extracted from fresh oysters. There are no harsh or fatty flavors. Be sure you enjoy this oyster sauce!



GLUTEN-FREE SWEET CHILI SAUCE
Authentic sweet flavors without the gluten. Tamari-based and spicy with bits of garlic and chili. Use as a dipping sauce, drizzled on a stir-fry.



GLUTEN-FREE HOISIN SAUCE
Add this rich, thick, savory-sweet sauce to home-cooked Asian food. Use for marinades, dipping, soups, hotpot and BBQ sauces. When used on meats and chicken, cooking with a little oil in the wok completes the desirable flavor.



50% LESS SODIUM GLUTEN-FREE TAMARI SOY SAUCE
It is a premium tamari soy sauce that contains 50% less sodium than regular Gluten-Free Tamari Soy Sauce while maintaining the same rich, savory flavor and taste.

kikkoman.
seasoning your life

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WWW.KIKKOMANUSA.COM

AJINOMOTO® RAMEN

Eat Well. Live Well.



Restaurant Quality Bowl of Ramen at Home

You might think it's magic to get restaurant quality ramen from your microwave, but it's not a dream. AJINOMOTO® RAMEN allows you to have a scrumptious bowl of ramen through simple steps. The frozen ramen bowls contain three flavors of Shoyu, Miso, and Tonkotsu, and is pre-cooked with all the necessary ingredients for a ramen bowl: noodles, soup, and toppings, before being frozen. All you have to do is add water and microwave it.



SHOYU RAMEN

Features medium thick noodles with bonito and chicken broth. Topped with pork chashu, Menma,笋, and green onion, it is light yet full of umami.

MISO RAMEN

Features a bold pork and chicken broth, which is great with thick and curly noodles. Pickled daikon, minced pork and other veggies balance out the full-bodied soup and noodles.



TONKOTSU RAMEN

It is made with rich, straight noodles to pair with creamy tonkotsu broth. Rich pork chashu is great with dry-ai gyoza, wani ai marumori, and green onion.

Simple Cooking Steps



**ALL
IN
ONE**

Peel plastic film from the bowl COMPLETELY



Add water (cold or hot) up the bowl up to the maximum fill line indicated inside the bowl. Make sure not to exceed the line.



Microwave it for about 3-5 minutes depending on the wattage of the microwave and the temperature of the water you use. In a 1,100 watt microwave, cook it for 5 minutes (cold water) or 3 minutes (hot water).

Carefully remove the bowl from microwave and STIR WELL to mix and enjoy

We Tried AJINOMOTO® Frozen RAMEN!

I'm impressed with the perfection of the flavor. Soup, toppings, and noodles are all well-cooked.

(AS)

Miso Ramen is my favorite among the three. The soup has a complex flavor which goes great with thick noodles and toppings. Powdered soup is an amazing addition.

(AK)

I love it because it's super easy to prepare. Add water and cook it with no mess and no dishwashing. I can make it even when I'm dead tired coming home from work.

(AS)

The quality is completely different from cup noodles. It really tastes like a ramen that professionals made.

(AK)



You May Also Like YAKISOBA!

AJINOMOTO® Frozen YAKISOBA is a better product of AJINOMOTO® Frozen RAMEN, allowing you to make Japanese-style stir-fried noodles with microwave.

(The YAKISOBA's cooking directions is slightly different from the RAMEN's.)

Available at Japanese and Asian grocery stores.

www.AJAsianFoods.com



Anything is possible with House Foods Shirataki Noodles. Enjoy your favorite noodle dishes again without the guilt. Now with a new look – our Traditional Shirataki offers the same great quality you love. Try them in soup, salads, stir-fry's or pasta today!



Shirataki Tofu Shirataki



LOW CARB

LOW SODIUM

LOW CALORIES

Healthy, Plenty Poke Bowl with Gyoza

Everyone wants to start the new year healthy. This nutritious "poke" style rice bowl has an abundance of fresh vegetables and umami rich Day-Lee Pride Umami Gyaza. Eat well, and make your life in the year 2019 healthful and plentiful!

Poke Style Gyoza Rice Bowl



Figure 1. Study design.

1. Dash Urethane Glycyls according to the instructions on the back of the package
2. Cut antifungal glycol into 3 pieces and set aside
3. Mix all the ingredients for the sauce
4. In individual bowls, serve rice and drizzle a dollop of sauce over rice
5. Arrange glycol pieces cucumber slices, sliced avocado, tomato halves, thinly sliced radish, adobo sauce, more green/redish sprints, and a wedge of lemon
6. Pour the rest of the sauce over the rice bowl when you eat



For soupings, add or substitute other vegetables of your choice. For an extra kick, you can also add crushed red pepper to the sauce.

**UMAMI
GYOZA
DUMPLINGS**



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Nipponham Group

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HAPPY NEW YEAR!

We look forward to everyone's visit!

Closed Jan 1st



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JAPAN P O P QUIZ

During the sakoku period when Japan banned any trade with foreign countries, there was only one harbor that remained open to foreign ships. Which harbor was it?

- ① Yokohama
- ② Kobe
- ③ Nagasaki
- ④ Hakodato

ANSWER: ③ Nagasaki

ADD A RICH SESAME FLAVOR TO YOUR MEAL WITH MIZKAN CREAMY SESAME DRESSING



Mizkan's Creamy Sesame Dressing is made from ground sesame seeds, sesame paste and sesame oil sourced from Japan.

Its rich sesame flavor will add an oriental accent to your meal.

Enjoy it as salad dressing or topping for cooked veggies or meat.



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181 Prospect, IL 60036 www.mizkan.com



Izakaya At Home

On Dec. 17, 2020, Izakaya At Home will introduce a seasonal izakaya menu and a bottle of Shintaro Junmai paired with the list of the month, in celebration of the first day of winter. Join us for a delicious-looking cold appetizer. A powerful kick from daigyo (seasoned Akaori) introduced by Shintaro Junmai from Homohara Shoten.

Best Pairing of the Month

New Year's Grated Daikon with Salmon Roe (Ikura) × Shintaro Junmai

Recipe by Masaki Sato | @MasakiSato | food_at_home

Pairing by Toshiyuki Kozuma | Wines Brooklyn |
www.winesbrooklyn.com | @winesbrooklyn | wines_brooklyn



Shintaro Junmai from Homohara Shoten in Kochi Prefecture is a light, dry sake with young freshness. Mr. Kozuma paired this sake for pairing with this salad because it balances out the vinegary dressing, fresh and sharp daikon, radish leaves, and dense umami from ikura. Perfect way to start fresh in the new year. Also, it should be noted that the sake is created with the inspiration of a legendary samurai and Kochi local hero Shintaro Nakada.

Note:
www.wineofjapan.com/portfolio/product/shintarojunmai

Distributed by Wine of Japan
www.wineofjapan.com
Homohara Shoten Co., Ltd.
www.hogaga.jp

Ingredients: Serves 4

- ❑ 1 cup of grated daikon radish (drained)
- ❑ 3 tbsp salmon roe (ikura)
- ❑ 3-4 shiso leaves
- ❑ 1/2 mini or Persian cucumber

(For rice vinegar mixture)
1 tbsp sugar
1/4 tsp salt
3 tbsp rice vinegar



Directions:

- 1 Mix all the ingredients for rice vinegar mixture in a bowl and set aside
- 2 Finely dice cucumbers (Ideally, take out the seeds from the center of the cucumber)
- 3 Julienne shiso leaves into thin strips
- 4 In a bowl, put grated and drained daikon radish
- 5 Add ikura, diced cucumber and shiso leaves to grated daikon. Gently mix all with spoon or chopsticks
- 6 Pour in the vinegar mixture and mix well
- 7 Serve it in an individual small bowl or plate

Tip

You can substitute ikura with finely chopped smoked salmon. Happy New Year!

Moreau Japanese New Year Salad

Japanese new year dish, Osechi Ryori, contains lots of small items, and each item embodies some wishful meaning, such as longevity, healthfulness, and luck. Moreau, the inspiration for this month's recipe, is salad with daikon radish and carrots. The dish means a life grounded in one place because both daikon and carrots grow deep into the ground.

One-Stop Shop That Enhances Your Beauty

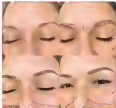


Handy extension case. Lash trend: more. Eyelash extension kit (Lash Lash) (top left)

It was merely three years ago when Lash Lash opened its doors as an eyelash extension specialty salon in Greenwich Village. Its meticulous, high-quality service has attracted beauty-conscious customers including super models and actresses, and it has grown to become more sought after by customers from wider areas. This November, Lash Lash finally moved to new ground, the heart of Midtown. Conveniently located near both Grand Central Station and Times Square, the new location has more space with three rooms and a total of eight treatment stations.

Spearheaded by Japanese aesthetician, Ms. Tamoe Moore, their menu now includes not only eyelash extensions, but also permanent make-up and facial treatments. "Whatever the menu is, we are particular about the quality of products we use. We source the best eyelash materials mainly from Japan but not limited to those. Also, we keep our eyes open for new beauty methods all over the world and are avid about introducing them," says Ms. Moore. One of the recently introduced facial treatments is *Flash Fur Facial*, which shoves off baby hair and dead skin on the surface. After the aesthetician gently and carefully scrapes off a layer of dead skin, your skin feels softened and brightened and crew's feet look diminished.

"We have beauticians with multi-cultural backgrounds so that we can cater to customers of any ethnicity," adds Ms. Moore. Lash Lash's expansion seems unstoppable and they have just launched their retail brand. "We aim for a one-stop shop for beauty, including eyelashes and eyelash serum."



Microblading treatment. Local permanent eye/microblading creates natural look of eyebrows. After the treatment, your face is a perfect balance between more lively and articulated.

Until the end of February, Lash Lash offers 40% off eyelash extensions and local treatment procedure 20% off non-permanent make-up for Chopticks. We readers on a Midtown location opening promotion.



The new treatment room with 6 treatment is coordinated with a color palette of pale pink, white and gold.

FOOD

Authentic Ramen and Yakisoba at Home in Minutes

Ramen and yakisoba (stir-fried noodles) are Japanese comfort dishes that are also popular in the U.S. But cooking these dishes at home is a bit of a hassle, especially if you aim for restaurant-quality. Now, thanks to Ajinomoto Foods North America's **AJINOMOTO® SHOYU RAMEN** and **YAKISOBA** series, you can have a bowl of ramen or a plate of yakisoba with all the necessary toppings, just like you enjoy at restaurants, in a few minutes.

The series—consisting of three flavors of ramen bowls (Shoyu, Miso and Tonkotsu) and one yakisoba, is pre-cooked with carefully sourced ingredients and flash-freeze to capture the flavor. Open the package, add water (hot or cold) and microwave it, then you have a scrumptious dish

right in front of you.

Each flavor was developed with authenticity in mind, so it tastes as close as the ones Japanese people enjoy. **AJINOMOTO® SHOYU RAMEN** is light yet full of umami. **MISO RAMEN** boasts a rich body, and **TONKOTSU RAMEN** is smooth and creamy. **YAKISOBA** is glazed with powerful and flavorful sauce that is addictive. No cooking experience is needed to cook the products, but you need to mix really well before digging in! **AJINOMOTO®'s Frozen RAMEN and YAKISOBA** is now available at Japanese and Asian grocery stores.

Info: www.AjinomotoUSA.com



AJINOMOTO®'s Frozen RAMEN and YAKISOBA comes in an all-in-one, pre-cooked, frozen noodle dish. From left to right: **SHOYU RAMEN**, **MISO RAMEN**, **TONKOTSU RAMEN** and **YAKISOBA**.



Add cold or hot water and microwave it. After microwaving, it has the appearance you will have before eating.

BEAUTY

Anti-Aging Bian Stone Therapy Roller

Originating in Shirodori, China, bian stone therapy is known to be one of the oldest medical practices. The bian stone contains up to 48 trace minerals beneficial to the human body and has thermal conductivity and heat-storing capabilities. **Ginger Chi's Bian Chi Roller** is made by utilizing this stone to get its benefits, such as enhancing skin elasticity, tightening and toning facial muscles, reducing puffiness and dark circles around eyes, helping to relieve facial tension, and decreasing fine lines and wrinkles. Massaging with the **Bian Chi Roller** also aids in lymphatic drainage and elimination of toxins, reduces stress and inflammation, and improves skin conditions and complexion. **GingerChi** suggests heating the roller by soaking in hot water before use, so heat helps to release the trace minerals in the stone. After the warming massage, in accordance with the principles of yin and yang, you can follow the process by rolling with a cold **Bian** or **Jade Roller** that has been refrigerated or immersed in ice water. This warm and cold effect helps balance. The **Bian Chi Roller** can be used for all skin types and on the body as well.



GingerChi
54 Henry St., 3rd. Floor, Market & Graham St. | New York, NY 10002
TEL: 646-962-0885 | www.gingerchi.com

BOOK

Distant Islands: Early History of Japanese Immigrants to New York

A 14-hour flight from the East Coast to Japan is quite long for most travelers today, but it took much longer 150 years ago when the first Japanese immigrants started settling in New York. The community of Nikkei-jin (Japanese immigrants, also known as the short form *Nikkei*) in the East Coast, though outnumbered by those of the West Coast, has its own fascinating history. *Distant Islands: The Japanese American Community in New York City, 1868-1900* by Daniel H. Inoué, professor of the Department of History at Calumet University, presents the first full explanation of the subject and a unique and nuanced historical account of an American ethnic community.

The book reveals that the New York Nikkei community at the turn of the century was composed of several major communities divided along status, class, geographic, and religious lines. Through oral histories, newspapers, government documents, photographs and more, Prof. Inoué further explores the stories of pioneering Japanese, including Jukichi Tokimune, founder of The Nippon Club, and the Katagiri family that established the earliest Katagiri Grocery Store. Those who enjoy Japanese cuisine and culture in New York City now will be thrilled with the rarely told life stories of Japanese in New York a century ago.



Urbane University Press of Calumet and Beth Shalom University Press
www.urbanebooks.com/beth-shalom-university-press



Sakagura Omakase Course (9 courses, \$280)
Pioneer Sakagura East Village's popular dishes as well as seasonal specialties. Set pairings are available for \$55 (vegetarian) and \$110 (omakase).

Sake and Food that Celebrate Seasonality and Regionality Sakagura East Village

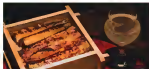
250 E. 9th St., 2nd, 3rd & 4th Aves. | New York, NY 10003
Tel: 212-675-9678 | www.sakagurainnyc.com
Tue-Thur 11:30-4:30 pm, Fri-Sat 11:30-5 pm

Pioneer *sakagura* Sakagura is a beloved Midtown institution, and you can now enjoy its offerings downtown as well. Sakagura East Village, which opened in late September, maintains the same tradition of premium ingredients and delicious sake as well as caters dining experiences curated with a different mission. While the Midtown Sakagura is upscale and has a vibrant *sakagura* atmosphere with over 250 sakes and pairing dishes, the East Village boasts a more cozy, intimate and relaxing atmosphere along with 80-100 types of sake selected by Mr. Ryoma Miki, sake sommelier and one of the managers. According to manager, Mr. Ryuichi Shimokawa, Sakagura's focus is sake, rice and meat, and regional spotlights, which you can now experience in the Nigata Fair that offers specialties from Nigata Prefecture. As for the best way to appreciate Sakagura EV's taste, try Sakagura Denakase Course, which features standout dishes like Hot Stone Grilled Premium A5 Wagyu Beef and Kaniwashi, rice cooked with scallops, snow crab, and salmon roe in "kama" iron pot, as well as seasonally changing dishes. Sake pairings are available with the omakase course, but you can always ask Sakagura's sommelier to find the best sake for what you

Mini Osechi in New Year

To celebrate the new year, Sakagura East Village will serve a mini osechi (assortment of appetizers) from January 1-3. Don't miss the chance to experience foods from traditional Japanese (Sakagura).

At the counter, you can easily ask sake sommelier to pair the best sake with your food. There is a dining room and private space in the back.



Sakagura East Village currently offers *tsukushi* (grilled skewer rice), made by using premium rice from Nigata Prefecture. A limited number is available per day. Also featured is this season's New Year's *tsukushi*, which you cannot find elsewhere than Sakagura East Village as of December 2019.

Playful Japanese and Asian in Curry Hill wagamama Murray Hill **NEW!**

400 3rd Ave., 2nd, 3rd & 4th Sts. | New York, NY 10016
www.wagamama.com
Sun-Mon 11 am-12 pm, Fri & Sat 11 am-Midnight



© Daphne Adams



Unique Intersection of Sushi, Ramen and Thai

DOCK Asian Eatery

20 Wyckoff Ave. (bet. Tenaflex & River St.) Tenaflex, NY 11297

Tel: 718-721-9500 | www.dockrestaurant.com

Thurs. 11 a.m. - 10 p.m. Fri. & Sat. 12 p.m. - 10 p.m. Sun. 12 p.m. - 9 p.m. | [@dock](#)

DOCK Asian Eatery is a new addition to the Eastwick food scene, and it brings three cuisines to one spacious location. Chef Takatsugu Kishikawa is at the helm of the Japanese kitchen, Chef Shogo Kishikawa serves up ramen, and Chef Amornrat Akparanan is in charge of Thai food. Each experienced chef's talents meld into one and the container-themed décor reflecting the restaurant's name creates a unique dining experience. Chef Taka spent 30 years as a sushi chef, and he uses his expertise to create reasonably priced, authentic dishes. Aside from sushi and sashimi, standards are the hearty teppanyaki dishes of tuna steak on garlic rice or grilled beef on egg with rice, as well as the yakitori and kashiyaki combo featuring six different types. Chef Amornrat, who is also responsible for Thai staple Chai Thai Home Kitchen, brings authentic flavors prepared with traditional family recipe. Fukuoka-born Chef Shogo specializes in his hometown specialty, tonkotsu ramen. The Berkshire pork bone used to make the broth is cooked for 20 hours, and his signature Spicy Miso Ramen incorporates four kinds of miso. With a mixologist on hand, original cocktails are available to accompany all of these delectable offerings.



Green bean medley by Chef Taka is artfully made with vegetables!

Chung Mei Noodles by Chef Amornrat is a southern Thai specialty noodle dish featuring egg noodles in a curry chicken broth, a taste as enjoyable harmony of different textures and a medley of flavors.



Chef Shogo's tonkotsu broth base Spicy Miso Ramen has an authentic Fukuoka flavor with herbs.



The décor of the restaurant is created with an inspiration of a dock where many things come together from all over the world, aiming to be the intersection of metropolitan food cultures.

In Japanese, "wagamama" means selfishness, and UK-based worldwide restaurant chain, wagamama, has satisfied any selfish or hard-to-please customers by serving Japanese and Asian inspired dishes created with "Bow to Soul" philosophy. Whether it's hearty ramen, sizzling teppanyaki, or plentiful damban, their dishes are all prepared with the best quality ingredients available, maintaining their reputation and attracting their fans. The restaurant chain is opening NY's third location in Murray Hill in early February. The newest wagamama highlights vegan menu options and an updated bar program that extends its playful interpretations of classic cocktails, sake range and Asian craft beers. To celebrate this opening, wagamama Murray Hill features a special Hot Katsu Curry dish—homage to the Curry Hill neighborhood, just for one month. This is a fiery version of the chain's iconic Chicken Katsu Curry: wagamama's eclectic Japanese-Asian flavors will amaze your palate and its lively ambience will color your New Year's celebration.



Chicken Katsu Curry is a Japanese comfort food, wagamama's version of Chicken Katsu Curry is highly popular and was ordered 3.5 million times a year in the U.S. alone.

Most interesting Chef Teppanyaki is a spin on Japanese barbecue, bolognese.



Cafés and Bakeries that Serve Matcha/Green Tea Specialty Desserts or Drinks

The information presented here was updated on December 15, 2014.

Made by pulverizing specially grown green tea leaves, matcha has been enjoyed in Japan for centuries mainly at tea ceremonies. Today, this high-quality green tea is used for creative desserts and drinks. Here are cafés and bakeries where you can enjoy matcha desserts or matcha specialty drinks.



Matcha Chocolate at Bistroriot, 100060

Bestrest

315 5th Ave., New York, NY 10018
303 Grand St., New York, NY 10013
www.bestrest.com/cafe

Biblic & Sip

253 W 51st St., New York, NY 10019
www.biblicandsip.com

Bonsai Kikigori

283A Canal St. (Inside Canal Street Market), New York, NY 10013
www.bonsaikikigori.com

Café Usagi

183 Plymouth St., Brooklyn, NY 11201
www.usaginy.com

Café Zoega

18 E. 42nd St., New York, NY 10017
5073 6th Ave. (Gurakusaps Baskin's), New York, NY 10018
www.zoegary.com

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www.chaleit.com

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204 E. 33rd St. New York, NY 10003
www.chikadee.com
www.thedinnerclub.com

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www.dominiqueansel.com



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www.greenologies.com

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1324 2nd Ave., New York, NY 10025
465 W. Broadway, New York, NY 10012
www.ibagsnyc.com

Ippodo Tea Co

125 E. 39th St., New York, NY 10018
www.ippodo-tea.co.jp/en

Keto Modern Cuban

79 Mott St., New York, NY 10013
315 5th Ave., New York, NY 10016
www.ketomc.com

DOCK came to fruition when a group of chefs came together for a casual dinner and their conversation led to their love and passion for food. What resulted was DOCK, an Asian eatery offering three distinct and authentic cuisine under one roof.

With over 40 years of combined experience, our three chefs at DOCK will ensure a culinary experience you will never forget.



Chef Taka / Sushi / Japanese

Trained under a Sushi master in Japan and with over 30 years of experience, Chef Taka brings you authentic Japanese cuisine.



Chef Singer / Korean

Crafted by a lifelong ramen lover, a rich stock using Berkshire pork is cooked for twenty hours and complemented by Singer's original sauces.



Chef Antonio / Thai Cuisine

Owner chef of Chef Thai House Kitchen in Brooklyn and Manhattan, brings you his authentic traditional family recipes

DOCK ASIAN MARKET

22 Wyckoff Ave. Brooklyn, NY 11227
www.dock22restaurant.com

📞 466-2228
📧 dock22restaurant@gmail.com

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86-55 Broadway, Elmhurst, NY 11373
 37-08 Prince St., Flushing, NY 11354
 806 62nd St., Brooklyn, NY 11226
www.kuludesserts.com

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1178 Broadway, New York, NY 10001
 36 W 40th St., New York, NY 10018
 30 Rockefeller Plaza, Suite Q, New York, NY 10112
 1 W 58th St., New York, NY 10019
 101 Liberty St., #1415, New York, NY 10006
 41 E. 78th St., New York, NY 10075
www.ladym.com

Mamascha

312 Bowery, New York, NY 10002
www.mamascha.nyc

MatchaBar

256 W 15th St., New York, NY 10011
 70 Prince St., New York, NY 10012
www.matchabar.nyc

MatchaHul Cafe

25 Jay St., Brooklyn, NY 11201
www.matchahul.com

Matcha N' More

177 Hester St., New York, NY 10013
www.matchanmore.com

Nohahon Tea

9 St. Marks Pl., New York, NY 10003
www.nohahon.com



Matcha Affogato
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Setagidaka East Village

74 E. 7th St., New York, NY 10003
www.setagidaka.nyc

Spot Dessert Bar

13 St. Marks Pl., New York, NY 10003
 5 St. Marks Pl., New York, NY 10003
 13 W 32nd St. 2nd Fl., New York, NY 10001
 38-18 Prince St., Flushing, NY 11354
www.spotdessertbar.com

Takahachi Bakery

35 Murray St., New York, NY 10007
www.takahachibakery.com

The Little One NYC

150 East Broadway, New York, NY 10002

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8 Skoywans St., New York, NY 10003
www.panyabakerynyc.com

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119 Broome St., New York, NY 10013
244 Bedford Ave., Brooklyn, NY 11248
www.teapotsnyc.com

25b Teahouse

29 Avenue B, New York, NY 10009
www.tea-dealers.com/pages/25b

What is Matcha?

Matcha is powdered green tea, but it's not powder from regular green tea that you drink by brewing. The green tea leaves used for matcha are grown while being covered to prevent the green tea plants from being exposed to strong, direct sunlight, by growing matcha with such special care it is said to have more umami components as a result. And only the first crop will become matcha, unlike with regular green tea.

Harvested tea leaves for matcha are simply steamed and dried, unlike regular green tea leaves that are steamed and dried while kneading. The dried matcha green tea is then stone-ground slowly. If ground at a faster speed, the grinder heats up, ultimately changing the flavor of the matcha. Therefore, slow-grinding is very important in order to retain the tea's fresh flavor.

Matcha green tea has differences in taste depending on production origin, how it's processed, how finely it's pulverized, and some other factors. The highest quality matcha green tea used in the tea ceremony has a bright green color, as well as a refreshing aroma and sweetness.



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Restaurants where You Can Enjoy ODEN Right Now

The information presented here was updated on December 15, 2022.

Oden is a type of hot pot enjoyed in Japan. Ingredients like fishcakes, egg, kamoyaku (tofu), daikon radish, kamaboko, etc. are simmered in dashi and soy sauce-based broth. In Japan, oden is available all year round but in NY it is mostly enjoyed in cold seasons when people crave piping hot dishes.

Isakaya Jambie

125 Ludlow St., New York, NY 10002
TEL: 212-677-0100 | www.isakayajambie.com

Isakaya MEW

53 W 55th St., New York, NY 10019
TEL: 646-388-9385 | www.mewny.com

Isakaya Nohmad

13 W 26th St., New York, NY 10010
TEL: 212-213-6258 | www.isakayanoahmad.com

KENKA

35 St. Marks Pl., New York, NY 10003
TEL: 212-254-6383 | www.kenkanyc.com

Kokage

125 E. 39th St., New York, NY 10016
TEL: 212-228-4879 | www.kokagenyc.com

NONONO

138 Madison Ave., New York, NY 10016
TEL: 646-727-9227 | www.nonononyc.com

Shochu and Tapas-AZA

247 E. 50th St., New York, NY 10022
TEL: 212-715-0770 | www.aza-nyc.com

Soba Noodle Azuma

251 W 55th St., New York, NY 10019
TEL: 917-262-0540
www.sobazuma55.com



Yakizan Tuna

72 E. 2nd St., New York, NY 10002
TEL: 212-466-1100 | <https://tunayakizan.com>

Yakihani Totto

251 W 55th St., 2nd Fl., New York, NY 10019
TEL: 212-245-4555 | www.tottokanyc.com

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TEL: 212-777-7253 | www.yoppari-nyc.com

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Warm Yourself from the Core with Nabe Hot Pot

The information presented here was updated on December 15, 2014.

Savoring piping hot nabe is a winter staple for Japanese people. With a variety of ingredients simmered in one big pot, it's nutritionally well-balanced, and perfect to enjoy with a group of people in this party season. Here are the restaurants that are serving hot pot dishes now:

ANJO

49 Clinton St., New York, NY 10002
TEL: 212-477-9069 | www.anjo-ny.com

Hakata Tonkotsu

41 Grove St., New York, NY 10014
TEL: 212-240-8699 | www.tonkotsu-ny.com

Hakata Zen Hot Pot

31 St. Marks Pl., New York, NY 10003
TEL: 212-598-1588 | www.hakatatony.com

Inokaya MDW

53 W 35th St., New York, NY 10001
TEL: 646-388-9384 | www.inokaya.com

Jukue

237 E. 53rd St., New York, NY 10022
TEL: 212-585-9788 | www.jukue-ny.com

Lucky Cat

232 E. 53rd St., New York, NY 10022
TEL: 212-838-5339

Momokawa Upper East Side

1485 1st Ave., New York, NY 10017
TEL: 212-254-0401
www.momokawa-ny.com

OGURA

8 W 18th St., New York, NY 10011
TEL: 212-255-0018
41 E 51th St., New York, NY 10001



TEL: 212-473-4390
43 W 41st St., New York, NY 10018
TEL: 212-494-0833
www.inokaya.com

Shabu-Tanuki East Village

216 E. 10th St., New York, NY 10003
TEL: 212-477-2572 | www.shabutanuki.com

Shochu and Togen-AYA

247 E. 50th St., New York, NY 10022
TEL: 212-735-0770 | www.aya-ny.com

Tsuna Ten Ten Midtown

64 W 48th St., New York, NY 10016
TEL: 212-575-2828
www.tsunaten.com/midtown

TOTTO RAMEN

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@totto_ramen

MIDTOWN WEST
386 W 48th St., (bet. 6th & 7th Aves.), New York, NY 10019

HILL'S KITCHEN
464 W 54th St., (bet. 6th & 7th Aves.), New York, NY 10019

MIDTOWN EAST
242 E 83rd St., (bet. 3rd & 3rd Aves.), New York, NY 10022

FLUSHING
3P Old Union St., (bet. 33th & Roosevelt Aves.), Flushing, NY 11354

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Union Square West

30 E. 17th St., (bet. Broadway & 5th Ave.), New York, NY 10003
TEL: 646-236-9904 | www.ennju.com | 日本料理

This is one of ennju's long-selling danburi bowls with a generous topping of grilled salmon, thinly sliced grilled salmon skin, and daikon (boiled rice) over an abundance of sushi rice. \$12 is a steal for this volume and quality.

Rabbit House

Lower East Side

76 Forsyth St., (bet. Nester & Grand St.), New York, NY 10002
TEL: 982-043-4208 | www.rabbithouse.nyc | 日本料理

This rabbit ensoleme is a signature of this cozy bistro: a bar-braided rabbit meat is wrapped in cast fat, and then braised and served with exquisite sauce. Great with sides and wines handpicked by the owner/chef herself. Limited number available per day.

Wrapped Rabbit
\$24



Hatsu Curry (Medium)
\$9.55

GO! GO! CURRY! Times Square Stadium

Midtown West

273 W. 38th St., (bet. 7th & 8th Ave.), New York, NY 10018
TEL: 212-736-5555 | www.gogocurry.com | 日本料理

Japanese curry is known to have thick curry sauce, but GO! GO! CURRY! is particularly thick and umami-rich. Layers of premium rice, curry sauce, katsu (cutlet), and tonkatsu sauce create a magical harmony that pump up your energy.

Cha-An Teahouse

East Village

230 E. 9th St. 2nd Fl., (bet. 2nd & 3rd Aves.), New York, NY 10003
TEL: 312-229-0830 | www.chaanteahouse.com | @chaan

This set has a wonderful array of sweets, both Japanese and Western styles. Enjoy special version of Cha-An's popular desserts, two mini-size desserts, sandwiches, and your choice of tea.

Afternoon
Tea Set
\$48



*Items are subject to change seasonally



Tonkotsu Ramen
\$13

Bow Ramen

Midtown East

212 E. 43rd St., (bet. 2nd & 3rd Aves.), New York, NY 10017
TEL: 517-263-4868 | @bow

This tonkotsu broth ramen from newly opened ramen house, Bow Ramen authentically reproduces the flavor from Hakata, home of tonkotsu. An abundance of toppings features a huge sheet of nori seaweed and chashu made from premium Wagyu beef brisket.



OMAKASE by Teisui

Midtown

246 5th Ave., (entrance on 28th St. bet. 5th Ave. & Broadway)
New York, NY 10001

TEL: 917-348-3596 | <https://teisui.nyc/> | @teisui

Perfect for tasting Teisui's offerings, this omakase course includes two kinds of appetizers, 10 pieces of sushi, and 1 roll. Their sushi is made in Edomae-style and features seasonal ingredients. They also serve Omakase Lunch, starting at \$22.



Chef's Omakase
(Regular)
\$60

*Items are subject to change seasonally

Kulu Desserts

Flushing / Bklynurst / Borough Park

37-06 Prince St., (bt 37th Ave.), Flushing, NY 11354
TEL: 718-751-0636 | www.kuludesserts.com | @kulu

For more locations, check out their website.

Offered during wintertime only, the dish features Kulu's original bubble waffle made with black sesame and plant-based charcoal and dressed with Thai tea dressing. The plentiful plate also comes with milk pudding and sesame ice cream.



Sesame
Charcoal Waffle
\$14.95

Ramen Shops that Serve VEGETABLE RAMEN (Manhattan)

The information presented here was updated on December 11th, 2018



New York offers health-conscious, vegetable-centric ramen bowls. Listed here are the ramen shops in Manhattan, which serve vegetable ramen*, vegetarian ramen and vegan ramen.

*Vegetable ramen may contain animal-based broth although toppings are vegetarian

Hudson Heights, Harlem

Jin Ramen West Harlem
3183 Broadway New York, NY 10027
TEL: 646-559-2882
www.jinramen.com/west-harlem-branch

Kai Jai Ken Uptown

1487 Amsterdam Ave., New York, NY 10027
TEL: 917-628-3342 | www.kairamen-ny.com

BOKEC

3452 Broadway, New York, NY 10001
www.boketoy.com

Tempopo Ramen

1 Bennett Ave., New York, NY 10003
TEL: 212-953-0575
www.tempoporamennyc.com

Upper East Side

Charafita Ramen & Poke
1534 3rd Ave., New York, NY 10028

TEL: 212-836-6809
www.charafitamennyc.com

Mai Jin Ramen

1574 2nd Ave., New York, NY 10028
TEL: 212-327-2800 | www.maijinramen.net

Milk and Honey Ramen Bar

1359 1st Ave., New York, NY 10005
TEL: 212-758-5588 | www.milkandhoney.com

Naruto Ramen

1596 3rd Ave., New York, NY 10018
TEL: 212-289-7825
www.narutoamerica.com

Peng's Noodle Folk

1459 1st Ave., New York, NY 10028
TEL: 212-345-2878
www.facebook.com/pengsnoodlefolk/

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East Village 344 St. Marks Pl.
Williamsburg 380 Bedford Ave.

Tenkawa Ramen

885 9th Ave., New York, NY 10019
TEL: 212-303-0170
www.tenkawaramen.com

Tsushin New York

13 W 36th St., New York, NY 10018
TEL: 646-680-8912
www.tsushinnewyork.com

Tutto Ramen Hell's Kitchen

464 W 51st St., New York, NY 10019
TEL: 646-596-9056 | www.tutto ramen.com

Tutto Ramen Midtown West

366 W 52nd St., New York, NY 10019
TEL: 212-582-0052 | www.tutto ramen.com

Yama Ramen

60 W 48th St., New York, NY 10036
TEL: 212-810-2388
www.yamaramen.com

Zen Ramen & Sushi

750 W 18th St., New York, NY 10011
TEL: 646-870-7509
www.zenramenandsushi.com

NaMud & Chikara**Ajisen**

136 W 28th St., New York, NY 10001
TEL: 646-628-0888
www.ajisenramen.com

Jun-Men Ramen Bar

249 9th Ave., New York, NY 10001
TEL: 646-652-6787
www.junmenramen.com

Koku Ramen

2 W 32nd St., New York, NY 10001
TEL: 212-643-8488
www.kokuramen.com

Mokbar

75 9th Ave., (Inside Chelsea Market)
New York, NY 10011
TEL: 646-775-1168 | www.mokbar.com

Onsiren

575 6th Ave., New York, NY 10001
TEL: 646-596-354

wagamama

210 5th Ave., New York, NY 10003
TEL: 212-509-6233 | www.wagamama.us

Greenwich Village & East Village**Dogu Ramen Bar**

14 W 4th St., New York, NY 10012
TEL: 212-505-8904
www.doguramenbar.com

E.A.K. Ramen

468 6th Ave., New York, NY 10001
TEL: 646-883-0037
www.eakramen.net

Ichibu Ramen

125 University Pl., New York, NY 10003
TEL: 212-777-2485

Ippudo East Village

45 4th Ave., New York, NY 10003
TEL: 212-388-0088 | www.ippudony.com

Kamukita

790 Thompson St., New York, NY 10012
TEL: 917-261-6297 | www.kamukita.com

Mikou

535 E. 5th St., New York, NY 10009
TEL: 212-595-8801
www.newyorkramen.com/mikou/

Monohaku Noodle Bar

171 1st Ave., New York, NY 10003
TEL: 212-777-7779
www.monohakunoodlebar.com

Rai Rai Ken

258 E. 10th St., New York, NY 10003
TEL: 212-477-7090 | www.rairai-ken.com

Ramen Misoya

129 2nd Ave., New York, NY 10003
TEL: 212-677-4825 | www.misoyanyc.com

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TEL. 212-889-5440 | www.ramen-ya.com

Ramen Thinkgo

70 7th Ave. S., New York, NY 10014
TEL. 212-829-3088

Setagaya

34 St. Marks Pl., New York, NY 10003
TEL. 212-687-7958

Toku Ramen

167 1st Ave., New York, NY 10003
TEL. 929-344-7088
www.tokuramen.com

wagamama

55 3rd Ave., New York, NY 10003
TEL. 917-438-8030 | www.wagamama.us

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328 E. 8th St., New York, NY 10003
TEL. 646-429-8471
www.tradegoodany.com

Zundo-ya

85 E. 10th St., New York, NY 10003
TEL. 917-439-3549 | www.zundo-ya.com

Lower Manhattan**Ajisen Chikastown**

14 Mott St., New York, NY 10013
TEL. 212-267-9680
www.ajisenramen.com

Bassanawa Ramen

76 Mott St., New York, NY 10013
TEL. 212-534-2190
www.bassanawa-ny.com

Ivan Ramen

25 Clinton St., New York, NY 10002
TEL. 646-678-3859
www.ivanramen.com

Kuro-Gis at Canal Street Market

285 Canal St., New York, NY 10013
www.kurogis.nyc

Kuu Ramen

20 John St., New York, NY 10008
TEL. 212-675-7177
www.kuuramen.com

Lanhuas Ramen

107 E. Broadway, New York, NY 10003
TEL. 646-968-9125

Menya Jiro FIDO

123 Wilkes St., New York, NY 10008
TEL. 646-946-1816
www.menya-jiro-ny.com

Mr. Taku

170 Allen St., New York, NY 10002
TEL. 212-254-1508
www.mrtakuramen-ny.com

Nakamura

177 Delancey St., New York, NY 10002
TEL. 212-634-1830

Ramen Ishida

122 Ludlow St., New York, NY 10002
TEL. 646-580-3276
www.ramenishida.com

Ramen Ramen

9 Broadway, New York, NY 10004
TEL. 212-785-5488

Shinika Ramen

93 Ewing, New York, NY 10002
TEL. 212-949-8111
www.shinikaramen.com

Yokoya

361 Allen St., New York, NY 10002
TEL. 212-248-1385
www.yokoyaramen.com

Zest Ramen

112 Eldridge St., New York, NY 10002
TEL. 212-526-2801
https://www.zestramen.business.site

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New York, NY 10013
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VOL. 17: COLO DEIFYING SOUP DUNGAN STYLE

Every culture has its own natural remedy for defying cold, flu-stricken seasons. To learn how to make a soup that is enjoyed in Central Asia for the cold, we headed for Lagan House, NY's first Dungan cuisine specialty restaurant, located in Sheepshead Bay.

First of all, Dungan cuisine refers to a food culture observed among Dungan people, Muslim people of Chinese origin spreading throughout Central Asia including Kazakhstan, Uzbekistan, Kyrgyzstan, Tajikistan, and part of Russia, Mongolia and China. Most of these countries are landlocked, and naturally their food is meat, vegetable-centric and people predominantly enjoy noodles. They have a variety of noodle soup dishes, and according to Chef Gulshat Annorova of Lagan House, Manpar is good in the flu season and easy to cook at home.

Manpar has an abundance of vegetables, tastefulness of beef, and energy-boosting square dough (square-cut, pasta-like wheat noodles). To make Manpar, stir-fry bite-size beef in oil, season with salt, add chopped onion, and keep stir-frying until golden brown. Add either tomato paste (1 tablespoon) or fresh, ripe tomato (2 pieces) and add radish (optional). Once all the ingredients are incorporated, add water, and bring it to a boil and simmer. Then add square dough for your choice of macaroni. To finish, you can sprinkle red pepper on for a kick and vegetables like celery and cilantro for an accent.



All the goodness from vegetables and beef are combined in one in Manpar, giving you power to fight a cold. Even if you already have a cold and you don't have much of an appetite, it's easy to follow.

Authentic Manpar needs to have square dough, but the wheat noodles are not easy to get. So Chef Annorova suggests substituting with macaroni. Also recommended to add beaten egg at the end for a protein boost.



Lagan House
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Brooklyn, NY 11535
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www.laganhousenyc.com



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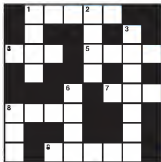
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Japanese CROSSWORD



Across

1. Used in ____-roshi (the first visit to a shrine in the New Year) and ____-roshi (the sunrise on New Year's day), the word ____ can add the meaning of "the first."

4. Dictionary form of a verb meaning "to roll."

5. Every ____ (road) has its turn.

7. Sleep and harem are both called ____ in Japanese.

8. ____ is the dictionary form of a verb meaning "to roll." Hint: Makemono (a sushi roll) is derived from this verb.

9. This chewy, gooey food made with rice is customarily eaten in the New Year in Japan.

Down

1. Although it's still cold in January, Japanese traditionally consider it the beginning of ____ (spring).

2. There is a custom of eating ____ (buckwheat noodles) on New Year's Eve in Japan.

3. This i-adjective means "happy," "pleased," and "glad."

6. ____ is a Japanese style of wrestling that has been enjoyed for over 1,000 years.

8. "Gate" in Japanese.



©Chopstick NY / iStockphoto

2019
Japanese Zodiac

Boar
(inoshishi)



Born: 2019, 2007, 1995, 1983,
1971, 1959, 1947, 1935, 1923





- Chicago: 9/11 was little to deck up

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Chen, D. (2012). <i>Journal of Management Education</i> , 36(1), 1-10.	Source
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Midtown Motel 1400 17th St. (near 14th Ave.) 773-591-7220	The G&B 1400 17th St. (near 14th Ave.) 773-591-7220	Other Guitar
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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterizes Japan's spirit of constant quality improvement.

Vol. 89 Ceramic Tableware by ZERO JAPAN



ZERO JAPAN products are available at zerocorp.com as well as select shops



ZERO JAPAN's teapot is ergonomically designed. Its handle is easy to hold, and the spout matches your lip gently.



The coffee dripper fits right on top of a mug. Perfect for your desk as well.



One of the most popular colors, carrot, will brighten your tea time.

You might have seen a sleek, white ceramic canister with a stainless latch or a series of colorful ceramic teapots with stainless lids in the kitchen/tableware aisle in houseware shops, but not so many people are aware that those products are made in Japan. Formerly known as Bee House in the U.S., the series of tableware is crafted by ZERO JAPAN, a Mono-yaki ceramic company in Gifu Prefecture, mecca of ceramic production.

When developing the series of tableware, ZERO JAPAN kept an American lifestyle in mind instead of Japanese so you can easily incorporate the ZERO JAPAN items to your kitchen and table. Also important to mention is that they are simple, high quality, stylish yet timeless, and safe to use. According to Mr. Atsushi Semimoto of Focus America Corp., exclusive U.S. distributor of ZERO JAPAN products, it is hard to match ceramics and stainless parts because ceramics shrink once fired. It is meticulously calculated and made with Japanese craftsmanship to create the perfect fit. The series line-up includes canister, teapot and teacup, coffee dripper, mug, salt box, and butter

cise as well as soap dispenser and soap dish.

One of the attractive features of ZERO JAPAN products is the varieties of color, with about 30 colors available for teapots, for example. Literally, it fits anyone's preference and any styles of kitchen and table. "ZERO JAPAN products are really versatile. We have orders from cafes, restaurants, and hotels as well as retailers. White is the most popular color, but we also have a lot of orders for reddish and ikushi tones," says Mr. Semimoto. There are not only regular colors, but also different textures such as the gelese series that has a matte surface, the antique series with a rough textured surface, the crackle series that has small crack patterns on the glaze, and the artisan series that has large crack patterns. The latest hit, according to Mr. Semimoto, is the Joons Blue, that has shades of indigo. Modern, traditional, cool, elegant, whimsical, perky—whatever atmosphere you like to bring, ZERO JAPAN's tableware perfectly meets your needs.



Each part of ZERO JAPAN products fits together easily and can be disassembled easily for washing. Well-designed and well-made in Japanese craftsmanship.



Info: Focus America Corp.
31 South St. Suite 300 St. Vernon, NY 10555
TEL: 914-687-3881 | www.focuscop.com

7 Things to Enjoy in Yamaguchi Prefecture

Chopsticks NY republishes articles from atlJAPAN, a multilingual travel magazine for foreign visitors to Japan. This month, we introduce Yamaguchi Prefecture, located on the westernmost edge of Honshu (main island). West of Hokkaido Prefecture, which attracts many foreign visitors, Yamaguchi is not yet well-known to many; however, it offers plenty to see and experience from beaches (if it is surrounded by the sea on three of its sides) to mountains (and their abundant beauty) to urban hot springs. Here are 7 things you should do while in Yamaguchi.



1 Strolling in Kimono

Kimono Week in Hagi Premium (Hagi City)

In Hagi, a castle town that has retained Edo Period (1603-1867) atmosphere, you will have the opportunity to rent a kimono, wear it and walk around town during Kimono Week from October 1-14, 2019 (The schedule is subject to change). Along your way, volunteer photographers will take your picture and the scenery of a castle town, free of charge.



Yamaguchi City "Saikotei" Kimono Experience

Yamaguchi City's tourist center, "Yamaguchi-do Saikotei," also offers a kimono rental service (reservations are required). Wearing a kimono (or samurai clothes are also available), you can walk around and take pictures at historical spots near the Ichimatsu River. We recommend the five-storied pagoda (National Treasure) of Karig-ji Temple. Its grounds are perfect for experiencing each season's particular flower and charm.



2 Handmade Souvenirs

Uchi-nuri Lacquerware Chopsticks Experience (Yamaguchi City)

The technique for creating lacquerware objects called *uchi-nuri* is one of Japan's traditional crafts, and among them, Yamaguchi's "Uchi-nuri" stands out. Try your hand at coating a pair of chopsticks that you can take with you at Yamaguchi Furusato Heritage Center. And don't forget to check out the "Uchi-sangyo" dolls, much-beloved symbols of a happy message. (For the Uchi-nuri workshop experience, reservations are required.)



Make Your Own Goldfish Chochin Paper Lantern (Yamaguchi City)

The unique goldfish-shaped *chochin* (paper lantern) is a trademark of the city of "Dona" and one of its traditional crafts. You will see them swinging gently against the white walls of old stoneware built during the Edo Period. You can make your own original chochin at "Yama Nishigata."



Take Pictures at Great Spots

Motonosumi Inari-jinja Shrine (Miyazu City)

The 125 torii gates ascending up the steep, craggy rock create a breathtaking view. CNN included this on its list of "Japan's 31 Most Beautiful Places." Also worth mentioning is the effigy box at the top of the tall torii of five-meters high, considered to be the luckiest in Japan to throw money into – perhaps because it will grant your wish if you actually succeed in your toss!



Tsunoshima-ohashi Great Bridge (Shimonoseki City)

Connecting Honshu and Tsunoshima Island, this 1,700-meter bridge is quite photogenic! Frequently appearing on commercial ads, films, and TV programs, it can be crossed either by car or by bus from JR Kintai Station. There are limited bus services taking on this route, so be sure to check the site schedule in advance.

This Yamaguchi story previously appeared in *am: JAPAN*. The information was updated as on December 9th, 2018, but further changes are possible.



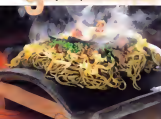
4 Experience the Mysteries of Nature

Akiyoshidai Plateau Area (Mino City)

This is Japan's biggest karst, a landscape formed from the dissolution of limestone. Since when is the depths of time, this was a coastal reef, but the changes to the earth's crust made it rise to 200-400 meters. In this grass-covered plateau, countless limestone stand one next to the other, creating awe-inspiring shapes. Furthermore, 100 meters beneath the plateau, there is the huge Akiyoshida cavern, created from the same limestone.



5 Try Unique Local Dishes



Kawara-soba (Enjoyed throughout the prefecture, especially in Shimane-shi City)

This noodle dish is unique in the way it is served on a *kawara* (a tile used as roof). It is believed that the style originated from the samurai custom of cooking meals on *kawara* in the battlefield. The modern version is made with green tea noodles, slightly sautéed and topped with thinly sliced omelet, sweet and savory grilled beef, and other ingredients. People enjoy the green tea noodles served on warmed *kawara* by dipping them into warm sauce.

Mandarin Oranges Hot Pot (Izumi-Ohtsu-Ikuta)

The Island Soba Soba-Ohtsu is famous for its unique traditional oranges. Locals use them in a rather unique way in a hot pot with fish. The fruit takes away the fishy smell and exudes a scent from all the ingredients. Since the skin is used unpeeled, the dish's nutritional value is also enhanced.



Yamaguchi Local Sake

Sake brewing is one of Yamaguchi Prefecture's prospering businesses. "Dassai" is its most famous brand, but each area has its own, and if you are looking for something that complements perfectly the region's cuisine, you should definitely give the local sake a try!



6 Walk Undersea to Kyushu

Kanmon Pedestrian Tunnel (Shimonoseki City)

Bonfish's westernmost spot, Shimonoseki, and Kyushu's northernmost spot, Katsuyama, are separated by a rather narrow stretch of water called Kanmon Straits. And underneath it, connecting the two prefectures is the Kanmon Tunnel, through which trains, road traffic and, as what is a rarity in the world, foot traffic also passes. If you are looking for a unique experience, you can walk from one side of the undersea tunnel to the other. Shimonoseki is rich in fish and seafood with most prominent being *fugu*, or blowfish. Karata Fugu Market facing the Kanmon Straits is open to travelers and allows them to see from up close the treasures of these sea on your plate as in *sushi*, *kani-on* (seafood doritos bowl), etc. Our recommendation is to have a hearty lunch at the market and then walk it off by going to Kyushu!



7 Trace the Footsteps of Historical Figures

Shoka Sonjuku Private Academy (Hagi City)

Choshu-han, the domain in Edo Period and the current Yamaguchi Prefecture, has played an important role in the history of Japan's modernization. Many of the prominent figures who contributed to the modernization were from the domain. Visitors can enjoy historical landmarks in the castle town, Hagi. The most famous historical destination is the Shoka Sonjuku private academy where intellectual, Yoshida Shoin taught persons who would become politicians, leaders of industry as well as key figures who devoted themselves to the creation of modern Japan in the Meiji Period (1868-1912). The academy is one of Hagi's five sites that have been included in UNESCO's World Heritage lists as "Sites of Japan's Meiji Industrial Revolution."



About JAPAN

The magazine *JAPAN* is for non-Japanese, visiting travelers and those residing in Japan. The quarterly magazine contains English, Mandarin and Korean offers a wide range of information about Japan— from travel to shopping to diverse aspects of historical culture and the latest trends. The magazine is distributed at major airports, hotels and has an information center throughout Japan.

For information, please contact:
<http://japan.mhl.go.jp/>
info.japan@japan.mhl.go.jp
www.japaninfo.com/en/JAPAN



Yamaguchi Prefecture Map



This Yamaguchi story previously appeared in *JAPAN*. The information was updated on December 5th, 2018, but further changes are possible.

Anisong Brings the World Together

Though anime music might seem like a niche scene from the outside, the Anisong World Matsuri concert held November 16 and 17 at the Hammerstein Ballroom brought together a diverse cast of performers and even broader range of fans.

The concert series, which celebrates the loose genre of anime music known as "anisong" and the culture surrounding it, began in 2006 and has taken place all over the world, including Los Angeles and Washington DC. Anisong has captured the hearts of fans worldwide who love reliving the memories associated with their favorite shows' music, of which many songs have become classics and karaoke staples in their own right. In conjunction with the convention, Anisong NYC that same weekend, Anisong World Matsuri made its first stop in New York for 2 nights. November 16 was a homecoming for rocker, nana (*Avenger of Star Steel*), who was born and raised in New York City. TRUE (*Violet Evergarden*) switched to anisong in 2004 but had been a successful R&B singer in the 2000s; I was a fan of her back then, so it was lovely to see her live. Mizukihito, Konomi Suzuki (*Re Zero*) and singer-model Luna Haruna (*Fate/Zero*) have been anisong artists from the start.

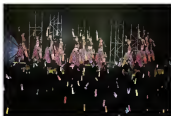
As is typical of Anisong World Matsuri, the artists all sang a mix of solo sets and collaborations. I laughed when nana contracted the difference between Haruna's and her personas after their duet. "So cute," she said of Haruna's gaily attire, then, of her own leather jacket, "so black."

November 17 featured veteran anisong performers and fellow JAM Project bandmates Hiroshige Kagayama (*Dragon Ball Z*) and Hiroshi Kuroda (*One Piece*), actress Shoko Nakagawa (*Pokémon*), and long-running girl group Morning Musume. (*The Cure All Stars*). My favorite performance was when Kagayama joined in on Morning Musume's 1999 smash hit "Love Machine," gamely trying the choreography despite having warned the audience, "I can't dance."

Both nights, hundreds of audience members came with high-end glowsticks that supported a rainbow of colors. From my vantage point on the balcony, it was mesmerizing to watch people—some in anime cosplay, others in Morning Musume gear—chant and wave the glowsticks in sync, as well as change the color to match the stage lights' mood of the song, or the official color of their favorite performer onstage.

For the November 17 finale, all the performers sang JAM Project's "The Hero," opening theme to *One-Punch Man*. Witching generations of singers from different backgrounds join together on this exuberant song perfectly capped off the magic of Anisong World Matsuri for me.

—Reported by Victoria Goldenberg



Anisong Matsuri: 18 makes their art in New York City for the first time in 4 years, to the happiness of their dedicated fans.



Hiroshi Kuroda excited the crowd during his first-ever performance in New York City.



From left to right, TRUE's Luna Haruna, Konomi Suzuki pose after their performance on Friday night.

Kare-dan performance by Hiroshige Kagayama (*DBZ*) and Shoko Nakagawa (*Pokemon*).



Chopsticks NY Contest

The third installation of the Chopsticks NY Instagram Photo Contest series features "Melting Dishes". Toro (fatty tuna) on nigiri, fatty pork topped on ramen, chocolate, uni pasta, and T.K.G. etc. Share your photos of dishes that have a melting texture or will actually melt in your mouth with *#ChopsticksMelt* by February 5th, 2019.

Deadline:

February 5, 2019

Don't forget **#ChopsticksMelt**



\$25 Gift Certificate for 2 Winners

Two winners will receive \$25 Gift Certificate
www.giftrocket.com



Let's Khao Man Gai is Manhattan's first Khao man gai (Hainanese chicken rice) specialty restaurant. Originally from Hainan Province in China, this street food is hugely popular throughout Southeast Asian countries, and Let's features Thai-style, free-range chicken dishes. Chef Mukda Sakulchanawat, formerly of Kitchiee and Indochine, seasons her creations with a variety of spices like ginger, herbs and garlic. All chicken is deboned, boiled and served over rice cooked with chicken stock.

Another excellent choice is the Suayung Poo Aaw, poached chicken breast and steamed water spinach with peanut rice topped with peanut curry. Along with chicken dishes, Let's has a vegan version, which features tofu and uses turmeric and Thai saffron for the rice. Their set meals are reasonably priced, and all come with rice, winter melon soup and a drink. Enjoy relaxing in Let's chicken themed interior while listening to Thai music and savoring this comfort food.



You can enjoy your Khao man gai with exquisite Hainan-cracked eggs.

Drink options include Thai ice tea (left) and 12-hour cold brew and Thai coffee with cream on top and condensed milk on the bottom (right).



Thailand-born Chef Mukda Sakulchanawat has lengthy experience in high-end restaurants in New York. Her cooking technique upgrades the Asian street food to a quality treat.

Let's Khao Man Gai
118 E. 6th St. (bet. 3rd Ave. & Ave. J), New York, NY 10009
TEL: 646-922-8212 | www.letskhaomangai.com | @



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Asian Travel ➔ Nanning, China

Nanning is the city housing most of China's largest minority group, the Zhuang ethnic group. This city is the capital of the Guangxi Zhuang Autonomous Region, and it is about three and a half hours from Singapore by plane. Nanning has a variety of sightseeing spots. One is the world cultural heritage "Zuojiang Huashan Rock Art Cultural Landscape," which features extensive large-scale rock art etched on karst cliff faces that are over 700 years old. Another is the "Friendship Pass," the current border between China and Vietnam that was used as an invasion route by the People's Liberation Army. There is also Ban Gao-Detan Falls, a waterfall that straddles the border between China and Vietnam and whose height of 60 meters and width of 206 meters makes it Asia's largest and the world's second largest waterfall. Nanning is a large city in the southernmost part of China, and because of its proximity to Vietnam, it serves as an important hub for exchange with this country. A peaceful air flows through this region where you can experience the atmosphere of Southeast Asia. In Nanning you can also enjoy the flavor of China's diverse racial composition, as it is home to many other ethnic groups besides the Zhuang such as the Han Chinese, the Miao people, the Yao people, the Kam people and the Mulao people. This charming city that is a harmonious blend of China and Vietnam is recently becoming a famous tourist destination.





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Entertainment Event/Leisure

Exhibition

Opening through January 6
Japanese Arms and Armor from the Collec-
tion of Etoko and John Morris
The Metropolitan Museum of Art

This yearlong exhibition tells, and very soon, pre-
 senting a wide array of samurai armor. Models, and
 accoutrements dating from the fifteenth to the
 nineteenth century, this exhibition celebrates the
 promised gift of thirty-seven objects from the col-
 lection of Etoko and John Morris, as well as other
 important gifts made by Mr. and Mrs. Morris to The
 Met's Department of Arms and Armor. Mounted
 with care and beautifully restored works include a
 rare complete armor (gusokubi) by Isomasa Yamotoge
 (active eighteenth century), a black lacquered to
 Fushumori of Sōshō (active late fifteenth-early
 sixteenth century) with mounting, and a helmet
 (kabuto-kobori) in the shape of a wave (seven-
 teenth century, restored 1976).

Location:
 1000 Fifth Ave., New York NY 10028
TEL: 793-4335 / 7938 | www.metmuseum.org

January 2-February 27 FREE
"Kasama Pottery with Free Style" - Using
National Treasure Kosei Matsuo and Modern
Ceramic Artists
The Miyoko Gallery



In this
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 will be dis-
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 renowned
 ceramic
 artist, Kosei

Matsuo, and three modern artists: Hayashi On-
 na, Koy Tode and Akio Nakagawa. Considered a living

national treasure in Japan for influencing ceramic
 art in Korea, Taiwan, Mr. Matsuo is known for his
 "sawage" (sawing) technique. All the works in this
 exhibit will be free to touch.
Location: 115 W. 57th St. (bet 5th & 7th Aves.)
 New York NY 10019
TEL: 212-512-6222 | www.opendclub.org

Workshop/Film Screening/Event

January 13
Writer Kaiseki in New York City
The Chef's Collective



Hosted
 by the
Chef's
Collective
Chefs
David
Isenlow
and
Naoki
Tenaka

ks will be guest-featured in a presentation on the
 historical background and significance of kaiseki
 course while serving a seasonal kaiseki course
 menu. New York City based chef Isenlow won the
 2013 World's Worst Chef Challenge held in Tokyo. Chef
 Tenaka is a Tokyo-based owner of his Sushiyaki,
 which is renowned for serving traditional kaiseki
 course. He is also note, these two chefs will be
 teaching how to prepare kaiseki as an exclusive
 to International Culinary Center students.
Location: 199 E. 3rd St., (bet Avenue A & B) New
 York, NY 10009
www.thechefcollective.com **TEL:** 616

January 23 & 24
Water-Free Gâteau au Chocolat Baking Class
Chokura

At Chokura, the private space on the third floor of
 Chokura Tenhouse, the Head Pastry Chef Norio Ue-



tsu will
 be teaching a
 workshop on
 how to bake
 a Gâteau
 au Choco-
 lat, using
 gluten-free
 ingredients
 from scratch.
 Gâteau au Chocolat is a French chocolate cake
 covered with melted chocolate and cocoa powder,
 which is also very popular in Japan. To make a wa-
 ter-free, check the link below. Attending this work-
 shop (\$70 + tax) includes materials and take-home
 box, and a Japanese meal.
Location: 730 E. 9th St., (bet. 2nd & 3rd Aves.)
 New York NY 10002
TEL: 212-228-6130
www.chokurajapan.com

January 27
"Kakemono" Calligraphy Workshop
Friends Academy of Japanese Children's
Society



At the Friends
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 where children
 and adults can
 learn about the
 Japanese language and culture, a calligraphy work-
 shop will be held. Participants will have the chance
 to try "kakemono", the first calligraphy of the year,
 and learn more about the tradition that has been
 observed in Japan for centuries. Anyone interested
 in Japanese culture, from four years old to adult, as
 warmly invited to join. Reservations are required as
 advance via telephone or email.
Location: 216 W. 103rd St. (bet. West 101st Ave. &
 Riverside Dr.) New York, NY 10025
TEL: 212-935-6535
www.japaneschool.org

January 20 & 21

Early Tickets to A Silent Voice Screening Eleven Arts Anime Studio

Makoto Shinkai's emotional masterpiece, "A Silent Voice," is coming back to US cinemas for two days only. The moving coming-of-age anime depicts the struggles of adolescence through its memorable characters and beautiful animation and would be sure to move your heart. Subscribers of Eleven Arts are allowed early access to tickets.

Locations: Regal Battery Park 17
1057 North 4th Ave., New York, NY 10262
Regal Court Street 12
694 Court St., Brooklyn, NY 11233
Regal Sheepshead Bay 24
11677 Shear Parkway, Brooklyn, NY 11235
www.elevenarts.net

February 7 & 18

Japanese Anime Screening of I want to eat your pancake**Fathom Events and Amplex of America**

It's a sad story. Yoru Yamanaka's best friend, Kakeru, is dying from a pancreatic disease. Swearing to protect her secret, the two seek to find the true meaning of compassion while trying to find happiness. Presented by Fathom Events and Amplex of America, the movie came to more than 400 U.S. cinemas, subtitled on Feb. 7 and English dubbed on Feb. 18.

Locations: Regal Battery Park 17
1057 North 4th Ave., New York, NY 10262
Regal Court Street 12
694 Court St., Brooklyn, NY 11233
Regal Sheepshead Bay 24
11677 Shear Parkway, Brooklyn, NY 11235
FathomEvents.com/pancakes

Happenings

Winter DASSAI Sake Festival Soba Noodle Azuma

Soba Noodle Azuma located in Midtown, is now



hosting the DASSAI Sake Festival for customers to enjoy sake made by DASSAI starting from December until the end of winter. There are two menus to choose from: the DASSAI Jumei Daigyo Flight (10) consists of Densu 22, Densu 28 and Densu 50; and the DASSAI 50 Jumei Daigyo Flight (10) comes with Densu 50 Densu 50 Sparkling and Densu 50 Nigori. Each of the flight sake glasses holds 1 ounce. Azuma has also revamped their hat pan menu to include sake which is limited to the winter season only.

Location: 351 W 54th St.
3rd, Brooklyn & 6th Ave., New York, NY 10019
TEL: 772-857-0548 | www.sobanoodle.com

Luxury Promotions 15% Off Haircut and Treatment!**GARDEN NEW YORK**

The Japanese hair salon GARDEN NEW YORK in the West Village will be offering a 15% discount on haircut and treatment for first-time customers on the weekdays of January. "For the new year, why not change your vibe with a new hairstyle? Or just cutting your hair or adding a treatment, it would change up your appearance!" says Takashi, stylist at GARDEN. Mention Chopsticks NY to receive this offer.

Location: 323 W 5th St., 3rd, Greenwich & Washington St., New York, NY 10014
TEL: 732-647-9333 | www.garden-ny.com

Free Dental Check-Up with Cleaning Service Waterside Dental Care

At Waterside Dental, Care they most use personalized dental care for each and every patient with his or her well-being in mind. For the entire month of January Waterside Dental Care will provide a free dental checkup for patients who receive a cleaning.

Location: 10 Waterside Plz., 3rd 25th St., New York, NY 10018
TEL: 212-683-4260

New Opening Campaign: Up to 40 % Off Beauty Treatments Lucie Lush

Recently relocated to Midtown, Lucie Lush specializes in eye-lash extensions, semi-permanent makeup and facial treatment services. To celebrate the new opening, they are offering a big discount for Chopsticks NY readers. Eyelash extension and semi-permanent makeup will be 40% off and all facials will be 30% off. The offer ends on Feb. 28, and don't forget mentioning Chopsticks NY when making an appointment.

Location: 36 W 44th St., 3rd, 5th & 6th Ave., New York, NY 10018
TEL: 448-628-7426
www.lucielush.com

DEAL OF THE MONTH

Yoseka Stationery Set Giveaway



Yoseka Stationery originally founded in Taiwan in 1981 opened a SoHo branch in 2018 to share with the US creative stationery fans from Taiwan and around the world. During the month of January, they are holding a sweepstakes to promote their creative products. One lucky entrant will have the chance to win one matched three desktop items: one wrist rest, one pencil/wash tape, one sticker sheet, and one pencil pouch. To enter the sweepstakes, follow both @yosekastationery and @yosekastationery on Instagram. Then, comment to tag two friends in the Instagram giveaway Post an Instagram. Entry deadline is Jan. 31, and the winner will be notified on Instagram.

Location: 44-04 43rd St., 3rd, 4th & 5th Ave., Queens, NY 11364
TEL: 718-517-8854
www.yosekastationery.com

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NENGA-JŌ & OTOSHIDAMA



Welcoming the new year is the most important holiday activity and celebratory event for the Japanese. Although many things are Westernized in modern Japanese society, they still observe the new year custom in the traditional way: eating *osoda ryōin* (new year dishes), going to *hatsunode* (the first shrine visit), and decorating houses with conventional ornaments like *kadomatsu* (pine tree decoration), *shimekazari* (a rope made with rice straw), and *kagami-mochi* (round rice cakes to offer to the gods). These are just some of the many things they do only during this period.

Reading *nenga-jō* (new year's postcard) is another activity the Japanese enjoy on New Year's Day. The Japanese customarily send New Year's postcards to their friends, relatives, co-workers, and business clients. This is similar to the Western custom of sending cards during the winter holiday season, but in Japan people consider it important that *nenga-jō* be delivered exactly on January 1st. Naturally, this day is the busiest day of the year for Japan Post because they have to meet everybody's expectations to get their *nenga-jō* delivered on time. In order to achieve this mission, they even hire part-time workers to help deliver all the *nenga-jō*. Although E-cards have become increasingly popular, Japanese people still keep the custom of sending New Year's greetings via email.

Nenga-jō usually have a new year's message illustrated with graphics symbolizing the new year such as the sunrise, a plum tree, *kadomatsu* and *kagami-mochi*. They are also commonly decorated with one of the 12 *eto* animals: mouse, ox, tiger, rabbit, dragon, snake, horse,

sheep, monkey, rooster, dog, and bear. Every year is represented by a specific animal, and the *eto* for 2019 is the bear.

Among the many *calcuttasu* activities, *otoshidama* is the most exciting one for children. *Otoshidama* was originally a gift to celebrate the new year, but today it refers to money given to children from older people during the holiday.

The Japan Post issues its own version of *otoshidama* in the form of *nenga-jō* with a lottery number at the bottom of the postcard. At the end of January, Japan Post discloses the winning numbers, and the winners can exchange their *nenga-jō* for premium items like an HD TV monitor, a computer, a digital camera, regional delicacies and memorial stamps.





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